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RESEARCH PROJECTS IN HOME ECONOMICS

at the

AGRICULTURAL EXPERIMENT STATIONS

and

LAND GRANT COLLEGES AND UNIVERSITIES

1931-1952



Compiled by

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Assistant in Experiment Station Administration
Office of Experiment Stations
U. S. Department of Agriculture

The Manager This list of research projects in home economics includes (1) projects receiving Federal support as compiled from the programs of work for 1931-32 submitted by the directors of the State agricultural experiment stations to the Office of Experiment Stations, together with later projects approved by the office through November 1, 1931, and (2) projects receiving State or other support as compiled from lists received from the heads of home economics departments at the land-grant institutions. Unless otherwise stated, the projects are being conducted in the home economics departments of the land-grant colleges and universities with which the experiment stations are connected or in home economics research departments within the stations. No attempt has been made to list all research projects having a bearing upon home economics which are conducted in other departments, although in a few instances such projects have been included.

In the projects receiving Federal support, cooperation with other departments within the station is designated by the name of the department and participation in the National Cooperative Projects as follows:

- N. C. P. 3--The vitamin content of food in relation to human nutrition.
- N. C. P. 4--Rural home management studies.
 - I. Food consumption and expenditures of farm families.
 - II. Present use of time by farm home makers.
 - III. Efficiency studies of the household plant,
 - IV. Standards of living and expenditures of farm families.
- N. C. P. 6 -- Factors which influence the quality and palatability of meat.

In the case of joint projects between two or more departments, the financial support given is only the appropriation to the home economics department except as indicated in brackets. Information concerning State support is incomplete.

	The second secon				
	Title of project	Project	Cooperation	Financial	support
State	and date of approval	leaders			
				Source	Amount
110				500100	Amount
					1
	A study of the calcium and	E. R. Bishop		Purnell	\$2,400
	phosphorus content of various			1.11.12	1.
	vegetable foods grown in			-	3-
	Alabama. 3/24/30	m n nich		11	2,000
tt	The use of the Allison	E. R. Bishop			2,000
	apparatus for the quantita-		its — *		1
	tive analyses of plant ash.	1 July 21			
Ariz.	9/25/31 The effect of sunlight in	M.C. Smith &	Agronomy	11	1,150
	the curing process upon the	E. Lantz			
	witamin A and D content of			* * * * * * * * * * * * * * * * * * * *	
	alfalfa hay. 6/23/28				
11	The relation of nutrition	M. C. Smith		11	4,800
	to "mottled enamel" endemic	E. Lantz			
	in certain Arizona communi-	H. V. Smith &	4	1	
	ties. 7/10/31	G. Hartley		11	3,050
11	The biological value of the	M. C. Smith			3,000
	hegari proteins and the	& E. Lantz		1	1
	supplemental value of certain			1	1
	protein concentrates. 7/10/30				
Ark.	The effect of vitamin B de-	M. E. Smith		n	3,400
H1.K.	ficiency on the carbohydrate	& B. Sure	Agr. Chem.		[100]
	and nitrogen metabolism of		Section 18 Persons		1
10	nursing young. 5/23/28				-
11."	The effect of avitaminosis	B. Sure	Agr. Chem.	H A	
	on lipid metabolism.	& M.E. Smith			
Calif.	The effect of method of dry-	l contract		1	
	ing on the vitamin content				
	of fruits.	A. F. Morgan	N.C.P. 3		1,600
	The vitamins A, C, B and G	& P.F. Nich-	N.O.T.	State	400
	of Thompson seedless grapes, fresh, sun-dried, sulfured	ols	1918 12 1 1	1	
	and sun-dried, evaporated		100	1	
	and sulfured, evaporated.	THE PARTY OF THE			1
	The vitamin A activity of	A.F. Mergan			:
	purified carotene and of its	E.C. Madsen		11	?
	equivalents in fresh and dried			1	. ?
	apricots.		1 11 11 11 11 11	11	
	The effect of acid and basic	F. Gillum			•
	diets upon response to para-			-	
	thyroid extract in dogs.				
		:	•	:	•

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state	Title of project		Cooperation	Financial	suppor.
	and date of approval	leaders			
					1.
				Source	Amount
	The vitamins A and D content		1		,
the make to	of imported and of California	1 *** T ** 1170 " D corr on	4 2 1 4 3	State	
	grown dates.	F. Gillum			
	The vitamin C content of	A.F. Morgan &		11	*
	frozen orange juice and of	C. Laugston			
	orange juice products.	O. There's profit			1 1
	A study of the collagen con-	A.F.Morgan &		II .	?
	tent of raw and water-cooked	A. Dorman			1 1
,	beef.				
	The effect of Ca and P of	A.F. Morgan &		ll .	?
	the diet on response to para-	J. G. Field			
	thyroid extract in rats.	10.0			
1000	The effect of partial vita-	A. Field		"	?
	min C deficiency on teeth		Leave No. 1. Leave		
	and gums The effect of sterol content	0		11	
	of diet upon sterol content	R. Okey &			
100	of blood in normal women.	D. Stewart	4		N - N - N - N - N - N - N - N - N - N -
	The effect of diet upon	R. Okey &	die deine et.	"	?
	anemia of pregnancy.	J. Field			1
		0. 1.0.10		1	1
Colo.	Balting of flour mixtures at	I.M.K.		Purnell	3,000
	high altitudes. Part II.	Allison			
*	Physico-chemical factors.				
	10/4/26				
	77-1-13-1-3-1-3-1-3-1-3-1-3-1-3-1-3-1-3-				
Conn.	Factors that determine	E.V.W. Clapp	N.C.P. 4, IV		4,000
(Storrs	standards of living in farm homes.		20		
/	AFactors and conditions				
. /	affecting the amount and use				
V	of family income in the East-	; ;		with the	
	ern Highland. 6/24/27			-2.1	1 1 5.5
	BAn economic analysis of	E.V.W. Clapp &		11	2,000
	the food consumed by a se-	A. Kinsey			
	lected group of families in				
	the Eastern Highland. 6/24/30				
14 **				(4,400
Fla.	Determination of whether	O.D. Abbott	N.C.P. 3	12.101	200
	chlorophyll, chlorophyll alpha	A THE STATE OF THE		State	1
	and beta, and the petroleum-			0110 2 2	
	ether extracts of the yellow			the state of the	
	pigments of alfalfa can be				
	used as a source of vitamin			1	
	A in animal nutrition. 1/25/26 Revised 5/5/27			13/41 18/21	
	Talele nexteen ololes		· And the same		i

				Financial	support
State	Title of project and date of approval	Project leaders	Cooperation	Source	Amount
Fla.	A study of some of the con- stituents of citrus fruits, loquats, roselle and guava:	L. W. Gaddum		Purnell State	4,500 2 00
11	pectins, oils, and glucosides. 2/17/26 Revised 7/2/29 The relation of growth to phosphorus, calcium, and lipin metabolism as influenced	C. F. Ahmann		Purnell	4,600
	by the thymus. 5/6/29		1		2,360
Ga.	Studies in nutritional anemia. 7/30/30	L. Ascham	N.C.P. 3	11	2,360
1 - 5 - 4	The vitamin A and G content of frozen milk. 2/19/31 The standard of living in an industrial center as compared	L. Ascham & E. Jones	N.C.P. 4,IV	II	2,360
	with that in a rural community. 2/20/31 The vitamin content of wide- ly used Georgia foods: The	C. Newton		11	2.920
	vitamin B and G content of turnip greens and collards and the vitamin C content of the sweet potato. 7/3/25				
Hawaii	Vitamin determinations in Hawaiian foods and feeds (oranges, tomatoes, Chinese cabbage, avocado oil). 5/31/29	C. D. Miller & R.C. Robbins	N.C.P. 3	Hatch	2,400
II	Chemical and biological studies of the proteins of the pigeon pea (Cajanus indicus). 5/27/30	C.D. Miller		Adama	1,520
11	Chemical and biological studies of the Opihi Helcioniscus exeratus and	C.D. Miller R.C. Robbins	5	Adams	1,520
11	H. argentatus). 5/26/31 The avocado: Chemical studies with special reference to	E. Harmld	1/	Hatch	1,520
	the factors inhibiting its successful commercial preservation. 5/31/29				

^{1/} Division of chemical investigations.

State	Title of project and date of approval	Project leaders	Cooperation	Financial	support
44. 2. *				Source	Amount
Hawaii	Avocado: Chemical studies of the bitterness which	L.W.Bilgerl		Hatch	700
	develops on heating for canning. 5/27/30 Avocado: Study of the ster ol content and vitamin value of the avocado oil. 5/27/30	-L.N. Bilger <u>l</u> /		'n	700
Idaho	A study of the methods of vegetable storage now in use. 11/26/27	E. Woods		Purnell	200
II	A study of the conditions determining successful storage of potatoes, carrots, cauliflower, and cabbage.	E.Woods & C.C.Vincent	Horticul- ture		450
H	11/26/27 The effect of storage upon the vitamin C content of the Russet Burbank potatoes of Idaho. 11/26/27	E. Woods	N.C.P. 3	11	2,150
IT	2/ A study of the vitamin G content of the Idaho Russet Burbank ootato.	E. Woods	N.C.P. 3	11	750
II .	2/ Effect of storage in household refrigeration upon vitamin C in a green vegetable such as lettuce.	E. Woods	N.C.P. 3	it	750
Ill.	The vitamin B and G content of rice. 12/19/25 Revised 10/26/29	C.R.Meyer & F. Roy	N.C.P. 3	II	533
11	The vitamin B and the vitamin G content of corn. 12/19/25 Revised 10/26/29	C.R. Meyer	N.C.P. 3		833
11	Whole corn and some of its milling products as a source of the vitamin B and G requirements of lactation. 12/19/25 Revised 10/26/29	M. Plant	N.C.P. 3		100

Division of chemical investigations.
Proposed.

			~	Financia	al support
State	Title of project and date of approval	Project leaders	Cooperation	Source	Amount
Ill.	The vitamin B and the vita-	C.R.Meyer &		Purnell	2,133
11	min G requirements for lac- tation. 10/26/29 Home accounts for the family			11	1,800
ti	on the farm and in the small town. 4/7/28 A study of wheat flours	& R.C.Freeman S.Woodruff		11	1,270
\$.	milled in Illinois in relation to their use in baking. 1/3/27			*	i.
11	The effect of modified diet and controlled exercise on body weight and physical fit-	H.T.Barto & S.C.Munger		"	300
: .n	ness in overweight college women. 7/3/30 Physical properties of sys- tems containing flour, fat,	S.Woodruff		11	280
ft	and water. 7/8/31 Characteristics of starches of wheat and of other sour-	S.Woodruff		II.	275
'n	ces. 7/8/31 New project to be sub- mitted.	J.Outhouse		tl	1,300
Ind.	A study of ovens used for domestic cooking purposes.	G.Redfield	N.C.P.4,III	Н	2,500
tt	6/20/29 A study of efficient kit-	G.Redfield	N.C.P.4, III	n	3,315
n	chen arrangement. 5/23/30 A study of the use of the oven, the waterless cooker the water-bath and pressure	R.Jordan		State	1,615
	cooker for processing fruits and vegetables in home can-	D		11	1,500
tt.	Loss of calcium from vegetables as affected by the addition of salt (sodium chloride) during the cooking process.	R.Jordan			1,000
				. y	

State	Title of project and date of approval	Project leaders	Cooperation	Financial	support
				Source	Amount
11	The value of meats for growth, reproduction, lactation, and hemoglobin formation in albino rats.10/24/31 The influence of experimental technic during the preliminary depletion period in vitamin A determinations on the response of the test animal to supplementary feed-	P.M.Nelson, P.Swanson & (M.Gunson) P.M.Nelson, P.Swanson & (G.Timson)	Mathematics	Purnell State Purnell State	2,200 250 500 100
11	ing of the vitamin.10/24/31 A study of the conditions influencing the production. of uniform experimental animals in the stock colony. 10/24/31	P.M.Nelson, P.Swanson & (G.Timson)	Mathematics	Purnell State	500 100
11	The vitamin A, B, C, and G content of canned tomatoes. 10/24/31	P.M.Nelson, P.Swanson, E.S.Haber, &	Veg.Crops	Purnell State	1,300 300 [115]
11	The vitamin A content of sweetpotatoes of the Prolific variety grown with varying known fertilizer treatments. 10/24/31	P.Swanson, P.M.Nelson, E.S.Haber & (G.Timson)	Veg.Crops	Purnell State	1,500 350 [140]
11	The association of vitamin A with plant pigments.	P.Swanson & E.S.Haber	Veg.Crops	Purnell State	[50] [90]
11	The design and use of equipment for the sterilization of fruit juices. 10/24/31	L.J.Pect & L. Sater	f	Purnell	725
11	The design and use of suitable equipment for cooking foods with heat generated by the resistance to the passage through the food of an alternating current. 10/24/31	L.J.Peet & L. Sater	1 1 1 2 7 8 8 8 8 8 8 8 8 8 8 7	Purnell	725
ft .	The determination of regenerated cellulose in the presence of cellulose acetate, cotton, silk, or wool. 10/24/31	R. Figar & (E.Fisher)	Chemistry	Purnell	690

	Title of project	Project	:Cooperation	Financial	support
State	and date of approval	leaders	* *	2 1 1	*
D 08,06	and date of approval		4		
		to the second second second	No. of the second	Source	Amount
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		\$ \$ 			F-0-7
Iowa	The possible association of	E.S.Haber,	Veg.Crops	State	[325]
201100	vitamin A with nutritional	P.M.Nelson, &		Purnell .	100
	conditions in plants. 10/24/31	P.Swanson	# 6 1 1		200
11	Variations in the ash con-	P.Swanson		State	?
	tent of the tissues of rats			6 6	6
	grown on normal rations and		# 2 1		
	on one defective in inorgan-		1	ŧ	1
	ic constituents.			11	
11	Certain physiological ef-	P.Swanson	8 4 8	1	?
	fects induced in the rat by			1 4 1	*
	a ration defective in inor-				
	ganic constituents in which				
	edestin serves as the diet-				
	ary protein.			11	1 2 0
11	The chemical analysis of	P.Swanson		35	1.3
	low-salt diets, containing			1	t t
	edestin and casein, respec-				
	tively, as sources of dietar	. v			1,
•	protein.				
11	The vitamin content of	P.Swanson		H ·	?
	winter butters manufactured		1		
	in Iowa.				100
	The vitamin A content of	P.Swanson	8	\$10.00	[;] ·
	carrots grown under special		1	2 4	
	conditions.				4.
11	Waffle iron tests; operation	gel. J. Peet &		The state of the s	?
"	temperatures, power consump	V.Brashear		Sears	1
	temperatures, power consump			Roebuck	
	tion, heat distribution,	The state of the s	4	Co.	,
11	cooking time. The effect of certain hous	e-Tu-T-Peet &		State	
11	The eliect of certain hous	D.Davis	1		1 1
	hold stains and cleaning a-	c!			4
	gents on different material		8 8 6		4
	used for table tops.		1		
	the second of th	M. Kramer &		Purnell	1,233
Kans.	Utilization of calcium and	d B. McCammon		•	
	phosphorus from fresh, drie	Tramoocumiyar.	4		
	and evaporated milk.				1 1
	7/3/25	i			1

State	Title of project	Project	Cooperation	Financia	l suppor
	and date of approval	leaders			
· · · · · · · · · · · · · · · · · · ·			5 1 •	Source	Amount
			8		
Kans.	Vitamin content of foods relating to human nutrition.	M.Kramer &	N.C.P. 3	Purnell	3,166
	1. Determination of the	R.McCammon	\$		
	vitamin content of foods in-		1 1 8		
	cluding butter, eggs, cherrie	S.	e .	e 4 4	
	green leafy vegetables, and			1 1 1	! ! !
	cereal products.	1			
	2. Investigation of effects		1 1 1		
	of varying the amount of	1	; { { { {	, , ,	•
	vitamin in the diet.			i I	000
11	The quality and palatability	M. Kramer	N.C.P. 6	Purnell	.900
	of meat, particularly rib roasts from steers fed in	4 7 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	Animal	j 4 ♦	
	connection with the study of	1	Husbandry	4 6 1	•
	grass fat cattle.	to the second second second			
11	The composition and nutri-	M.S.Pittman &	1 1	6	
	tive value of cooked meat as	M.Kramer		1 8 4	
	compared with the raw pro-			4 h f .	
	duct.	# #	† · · · · · · · · · · · · · · · · · · ·	f F 4	
If	The utilization by human	M.S.Pittman	;	1	? \$
	subjects of nitrogen and	6 f			1 4 4
	phosphorus of various cuts			1 4 4	6 0 £ .
11	of meat. Protective value of certain	t ag Tanah An	* - * - * - * - * - * - * - * - * - * -	11	3,166
11	clothing fabrics against (1)	M.Justin,	· Dhreai oa		13,100
	heat and cold and (2)	K. Hess, & F. Bruner.	Physics	f 6	* •
	sunburn. 7/3/25	to the state of th		1	,
	(3) Against heat loss when	* *** * * * * * * * * * * * * * * * * *		8 8	9 4
	air is in motion and a	* * * * * * * * * * * * * * * * * * *	1 1 4	1 1	
* II	1 A study of factors af-	t t		1	1
	fecting the quality of	4 1 3		1	\$ E : \$:
	fabrics.				
Ħ	A study of electric and	M.F.Taylor	N.C.P.4,III	Purnell	2,250
	other types of stoves common-				8 * * * * * * * * * * * * * * * * * * *
	ly used in farm household cooking processes. 11/27/28	1		1	9
11	: A study of floor coverings		1	State	1
	A Steady of 11001 coverings			Duale	1
H	A study of the housing com-			1 1	† †
	ditions of some of the	1	3 2 8	H of	
	fitter families of Kansas.) 1	1 1	1	4

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State	Title of project	Project lenders	Cooperation	Financia	l support
	and date of approval	leamers		Source	Amount
Ку.	The metabolism of obesity.	S.Erikson		Purnell	500
tf.	10/20/25 The vitamins of mustard	S.Erikson	N.C.P.IV	11	100
11	greens. 10/21/26 A study of the cause for variation in the cooking	S.Erikson		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	200
*	quality of white potatoes. 11/5/26				
:	Studies of the antirachitic potency of the sun's rays at	J.H.Martin,	Poultry Husbandry		
	the latitude of Kentucky, including antirachitic po- tency of eggs, as affected	S.E.Erikson, R. Boyden, & W.M. Insko	N.C.P. 3	1 11	3,800
	by exposure of hens to sun- light and ultra-violet light at different seasons of the				
	year, comparative antirachi- tic value of brown shell and white shell eggs, effect of		; · · · · · · · · · · · · · · · · · · ·		
*	storage on antirachitic value and on beating and baking quality of whites of eggs. 7/1/27				
11	Use of time by rural home- makers for household tasks	S.Erikson	N.C.P. 4, II & IV.	jii	1.00
	from standpoint of equipment used and method employed and relationship of income and	•	Farm Economics		
	total expenditure for house- equipment. 7/22/29	 	t 1 1	6 6 9	
и,	An economic and social study of an eastern Kentucky mountain county (Knott County).	W.D.Nicholls & S.Eri.son	Farm Economics N.C.P.4,IV	11	600
	7/23/30	D. C. Oncono		11	0.67
Maine	The iron content of edible wild greens of Maine. 5/13/27	P.S.Greene	0 6 6 2 4 3 3	"	967
		1	3 0	•	

State	Title of project and date of approval	Project leaders .	Cooperation	Financial	. support
				Source	Amount
Maine	The economic utilization of electricity in food pre-	L. Smith			3,414
	paration in Maine rural	And the second s			· · · · · · · · · · · · · · · · · · ·
**	l. The selection of electrical cooking equipment and utensils as related to the cooking needs of Maine rural families, to first cost, and				
	to current consumption. 2. To discover the changes and adaptations of typical				2 2 3 4 4 4 4 4 4 4 4 4
	cooking habits and processes necessary to prepare typical menus with economic consump-				·
. *	tion of current. 6/5/28 The causes of variation in cooking quality of potatoes: (1) Measurement of culinary	M.D.Sweetman			2,969
	properties of the potato, (2) Effect of disease on the culinary properties of potatoes. 8/13/29	i (mind provide) The control of the		ing of the state o	; , , , , , , , , , , , , , , , , , , ,
Md.	Factors affecting food consumption habits of farming people in Maryland. 5/25/29	M.Coffin, M.Mount, & V. Kellar	N.C.P.4,I		3,800
Mass.	The comparative values of milk and tomato as supplementary feeding in a rural elementary school. 8/23/29	B.C.Wait & O.E.Merriam			5,230
	The value of evaporated milk for school food service. 6/3/30	B.C.Wait & M.Voorneveld		" Evapor Milk Assoc.	1,740° 4,000
Mich.	The vitamin A, B complex, and D content of some commer- cially canned vegetables and fruits. 10/9/25	M.Dye & N.Hallidoy	N.C.P. 3,	Purnell	500

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	; ; 1	•	1		:
State	Title of project and date of approval	Project leaders	Cooperation	Financia	l support
		c		Source	Amount
Mich.	The effect of variations in the nutrition of leaf let- tuce on its vitamin A:con-	J.W.Crist & M. Dye	Horticultur N.C.P. 3	••	500
tt	tent. 10/12/27 Determination of the food requirements of children. (1) A quantitative study of the food intake of normal	M. Dye, M. Bray, & N.Halliday	1 4 1 1 2 1 4 4 6 6 6 6	11	4,500
	preschool children. (2) The protein requirements of the preschool child. (3) The mineral requirements of the preschool child. 11/1/28				1
11	A study of practices and attitudes of farm families relative to insurance. 12/6/30	I.H.Gross	N.C.P.4,IV	11	1,000
ŧτ	A study of the B vitamins. 10/30/31	N.Halliday		1 1 2 1 1 1	4,000
Minn.	The relation of diet to blood regeneration. Subproject 1. The influence of vitamins on the rate of	J.M.Leichsen- ring & A. Biester	6 1 1 2 8 8 1 1 1 4 6	11	3,775
	blood regeneration. 8/7/25 Subproject 2. The distribution of nitrogenous constituents of the blood during		1 6 6 6 1 1 1 1 1 0		0 0 0 1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
II .	blood regeneration. 3/1/28 Quality tests for study- ing pork cuts. 11/9/25	A. Child		ij	1,825
11	Revised 1/6/30 A study of bound and free	A. Child	1 1 4 1	6 6 6 4	8
11	water in meat. 10/4/28 Factors affecting the selection, care, and wearing qualities of textile materials. Subproject 1. A study of fiber quality and physical graphs in relation to	E.L. Phelps	1 0 6 1 1 1 1 1 1 1 1 1 1 1	11	.1,300
	cal qualities in relation to cost of staple wool mater-ials. (Wool serges and gabar-dines). 3/1/28				0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0

State	Title of project and date of approval	Project leaders	Cooperation	Financial	support
			. d	Source	Amount
Minn.	The effect of ultra-violet radiation on young chil-	R.C.Glockler & J.M.Leichsen	A CONTRACTOR OF THE CONTRACTOR	State	?
п	dren. Some physiological effects of ultra-violet radiation on	ring H.H.Hunt & J.M.Leichsen-	Welfare	11	?
H .	normal adults. A study of silk weighting.	ring M.J. Chinn & E. L. Phelps		11	?;
Miss.	Expenditures for clothing of families living in rural areas of Mississippi.	D. Dickins	N.C.P.4,IV	Purnell	2,500
	6/8/28 Studies in nutritional anemia. I. (a) The effect of feeding green leafy vegetables on nutritional anemia as compared with feeding liver, (b) The separation and isolation of the substances in green leafy vegetables which are effective in the treatment of nutritional anemia. 8/29/29 II. (a) The effect of feeding sorghum and sugarcane sirups and blackstrap molasses on mutritional anemia, (b) The determination of the substances present in sorghum and sugarcane sirups and blackstrap molasses which are effective in nutritional anemia, (c) The effect of cooking sorghum and sugarcane sirups in iron and copper pans on their iron and copper content. 11/24/30	O.Sheets & A. Sulzby		11	2,500

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State	Title of project and date of approval	Project leaders	Cooperation	Financia	1 support
			o b d d d	Source	Amount
Miss.	III. (a) The influence of nitrogen upon the utilization of iron and copper by	4		Purnell	2,500
	leaf lettuce and spinach. (b) The relative efficiency of leaf lettuce and spinach grown in different soil con- centrations of nitrogen,				
	iron, and copper compounds in the treatment of nutrition anemia in rats.			·	
Mo.	A study of the effect of temperature and time of cook- ing on quality and palata-	J.A. Cline, R. Foster, & M.Swanson	N.C.P. 6	n A	1,600
n ·	bility of meat. 6/10/26 Influence of methods of handling foods on their vitamin content, and the relation of food to the vitamin deficiency diseases. 7/1/26 Revised 7/29/29	A .			
	1. Vitamin A and D content of January eggs from different breeds.			11	800
	2. Effect of fruit acids on rickets.			Ħ	1,100
	3. The vitamin B and G content of the Nancy Hall sweetpotato			- 11	850
	Durability of cotton fab- rics. 1. A study of the durability of white and colored cotton fabrics as affected by wear and by home and commercial laundering. 7/29/29	A.E.Ginter, M.Parthlow,& S.Pearlmutter		ii	1,000
Mont.	Food preservation. 1. Vegetables (carrots and rutabagas). 9/6/25	J.E.Richardson & H.Mayfield	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	11	1,205

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	Title of project and date of approval	Project leaders	Cooperation	Financial	support
				Source	Amount
Mont.	The vitamin content of vegetables in winter storage. 7/30/26	J.E.Richardson & H.Mayfield	N.C.P. 3	Purnell	2,210
	(Vitamins B ₁ and C in carrots and rutabagas). Effect of feeds on grade and quality of lamb. 1/25/27 Subproject.—Influence of	J.E.Richardson & H.Mayfield	Animal	11	615
	barley and oats on the quality and palatability of lamb.	1 7 8 6 6 6 6 8	husbandry		<u></u>
11	Selection, care and wearing quality of women's hosiery. 3/9/31	J.E.Richardson		11	1,685
Ħ .	Canning of vegetables at high altitude. 1. Green peas. 7/3/31	J.E.Richardson & H.Mayfield		11	1,485
11	A study of the bacterial content of canned peas when processed by different methods and for different periods of time.	M.Evans & J.E.Richardson	Bacteriolog	v State	?
11	A study of the comparative quality of bread baked in electric, gas, and coal range ovens.	J.E.Richardson & M.J.Haynes) 1 4 4 4 4 4 4 4 4 4 4 4 4	. 11	· ?
Nebr.	Routine and seasonal work of the housekeeper. 2/11/26 (Completed)	M.R.Clark	N.C.P.4,II	Purnell	450
n V	Cash contribution of farm homemakers to the family income. 2/14/29 (Completed)	M.R.Clark	N.C.P.4,IV	11	1,000
. #	Washing machine study. 1/29/29 (Completed)	E.B.Snyder & M.P.Brunig	N.C.P.4,III Agricultura Engineering	i	2,500
11	The relation of draft to performance of kerosene burners on kerosene cook stoves. 1/15/31	E.B.Snyder & J.C.Russel	N.C.P.4,III	Ť 1	1,000

State	Title of project and date of approval	Project leaders	Cooperation	Financial suppor	
		1 1 5 6 4 1	•	Source	Amount
Nebr.	A study of electric cook- ing stoves. 1/15/31	A.E.Barogar & E.B. Snyder	N.C.P.4,III	Purnell	2,500
11	A study of the family history and standards of living of farm families in selected districts of Nebraska. 1/28/31	M.R. Clark	N.C.P.4,IV	H .	1,250
f1	A study of the factors affecting the social development of rural preschool children. 7/17/31	M.R.Clark & R.Staples	N.C.P.4,IV	11	1,300
	Effect of plane of nutri- tion upon the quality and palatability of lamb car- casses.	A.D.Weber, W.J.Loeffel,& M.Peters	Animal Husbandry		?
11	Effect of the weight and degree of fatness of the pork carcass upon the quality and palatability of the meat.	W.J.Loeffel, W.W.Derrick, & M.Peters	Animal Husbandry		?
11	A study of the relationship of outdoor play and appetite and sleep.	R.Staples		State	?
N.Mex.	A study of losses incurred in cooking and the factors affecting the palatability of the New Mexico pinto beans; with a later similar study of the Bayo and other varieties of beans. 11/19/28	M.L.Greenwood		Purnell	2,100
	The vitamin B and G content of New Mexico pinto beans. The effect of different methods of cooking and the effect of aging upon the content of these vitamins. 5/21/31	M.L.Greenwood	N.C.P. 3	17	2,150

	Title of project. / and date of approval	Project leaders	Cooperation	Financial	support
			1 1 1 1 1 1	Source	Amount
	Management analyses of households. a. Management of	M. Henry, &	N.C.P.4,IV	Purnell State	
*	ment of the family's food. c. Management of the family's	B.Blackmore	8 6 6 8 8 8		6 1 6 6 7 7
11	textiles. 8/1/28 Cost of living of farm	H.Canon ·	N.C.P.4,IV		1,200
ti.	families. 7/25/29 Methods of household buy- ing. 7/25/29	M. Fish	1 1	Purnell State	1,390 2,670 415
	Cost of living index for farm families. 7/9/25 Household buying with special reference to foods.	H.Canon D.Munroe & L.M.Doman		State	1,220 1,540 3,740 240
11	7/31/30 Practices in infant feeding and the physical development	H.Monsch & R.W.Sanders		Purnell State	750 25
11	of infants. 7/31/30	H.Monsch & R.W.Sanders	, , , , , , , , , , , , , , , , , , ,	Purnell State	1,820 20
	the physical development of infants. 7/9/31	M.C.Pfund &	Pomology	Purnell	750
	The quality of fruits and vegetables, a. The comparative cooking quality of	L.Catherwood	N.Y.State Station	State	1,800
27.0	apples. b. Studies on potatoes. 8/7/31				
	A case study of factors in the family organization conditioning the living of farm owners in Wake County. 6/18/29 Revised 7/17/30	M.deHaven Woodruff	N.C.P.4,IV	State	3,500 50
	Factors influencing the quality and palatability of meat. Methods of cooking	•	N.C.P. 6 Animal	; ; ; ; ;	1,500
	meats. 8/4/25 Cleaning equipment. Sub- project ADustless mops. 5/5/28	1	Husbandry N.C.P.4, III	ŧ	1,000
		8 0	ŧ	e e	:

State	Title of project and date of approval	Project leaders	Cooperation	Financia	al support	
			1 1 1 5 1 4 4 · · · ·	Source	Amount	
N.Dak.	The influence of cooking and canning on the content	F.W.Christensen	Animal Nu-	Purnell	3,000	
4	of antineuritic and anti- pellagric vitamins in meats. 11/2/29	& E. Bue	trition.	\$ \$ \$ \$ \$	* * * * * * * * * * * * * * * * * * *	
п	A study of the adequacy and cost of diets selected by	E. Latzke	1 6 6 6 1 1	l l	500	
	college students from a college cafeteria. 11/12/29		1 2 3 4 1 4			
	The kinds of equipment, fixtures, and furniture need ed in a farm home kitchen and their location and rela-	A.Bales	N.C.P.4,III	11 13	500	
tt .	tive arrangement. 4/11/20 Canning of Morth Dakota varieties of vegetables and	C.Leeby	1 1 1 5 6 1 1 1 1 6	State	?	
	small fruits, including jellying. Subproject.—Making of jelly from native North Dakota highbush cran-		1 1 4 1 1 4 1 1	2 1 8 6 0 8 1	3 1 5 6 6 8 8 8	
II	berry. Honey in cookery.	C. Leeby	8 8 8 8 8	State	?	
Ohio	Basal metabolism of women over 35 years of age.	F.R.Lanman & H.McKay	1 1 2 2 6 6 1 1	Purnell State	1,500 1,000	
tt .	Seasonal variation in growth of preschool children in Ohio. 11/4/26	F.R.Lanman & H.McKay		S Sand word were upon the S	1 1 1 1 1 1 1	
11	The influence of laundering and exposure to light upon wash silks used for outer	F.R.Lanman & M.E.Griffith		Purnell State	500 700	
tt .	garments. 11/11/29 Influence of position isomerism (structural differences) in azo dyes on	F.R.Lanman & M.E.Griffith		Purnell State	1,500 500	
	their fastness to light and washing 10/28/31		; ; ; ; ; ; ;	1 6 6 1 1 1 1 4	, , , , , , , , , , , , , , , , , , ,	
	Color, consistency and flavor of Ohio potatoes which have been produced under different conditions and boiled for table use.	F.R.Lanman & H.McKay		Purnoll State	1,000 400	

State -	Title of project and date of approval	Project leadérs	Cooperation	Financia	l support
				Source	Amount
Ohio		F.R.Lanman & M.McKay		Purnell State	1,500 600
Okla.	1/The quantitative determination of vitamins B and G. 12/6/29	R. Reder	1	Purnell	1,730
H .	A comparative study of the possibilities of economic contributions by farm homemakers in different agricultural districts of Oklahoma.	G. Fernandes V & L.Conner		H	4,978
	3/11/30 1/Calcium and phosphorus metabolism in pregnant women. 7/8/31	C.M.Coons		A.A.W. Fellow-	3,422 2,000
y A	1/The rate of digestion and absorption of carbohydrates in rats on a diet deficient in vitamins B and G.10/14/31	R. Reder		ship Purnell	1,727
Oreg.	The farm home. (a) Requirements for efficient management of the farm household; (b) Type of architecture, selection of site, house plan arrangement and landscape; (c) relation of house to other buildings, the farmstead and the farm. 4/30/30	M.Wilson & F.A.Cuthbert	Landscape Architec ture	11	5,870
R. I.	Frequency of paid work done by the rural Rhode Island homemaker and some of its effects upon her and her home. 4/20/28	M.Whittemore & B.M.Kuschke	N.C.P.4,IV	п	2,500

^{1/}Research conducted in Agr. Chem. Dept.

State	Title of project and date of approval	Project leaders	Cooperation	Financial Support	
			6 1 6 5 6 6	Source	Amount
R.I.	treatment on the vitamin	J.B.Smith	N.C.P. 3 Chemistry P. State College	Purnell	500
11	· · · · · · · · · · · · · · · · · · ·	M.Whittemore & B.M.Kuschke	N.C.P.4,III	11	2,000
S.C	Project not yet submitted.	A.M.Moser	• • • •	ft.	3,600
S.Dak.	Studies of potency of vitamin C under varying conditions in spinach. 10/23/31	G.E.Wasson	N.C.P. 3	tt .	1,390
11 11	Textile project.	A. Helgrim		18	2,180
Tenn.	The nature, origin, and function of bios. 11/9/25	M.B.MacDonald		tT	2,650
II If	Bitterweed flavor in milk. Home utilization of the sweetpotato as a source of sirup. 7/30/30	M.B.MacDonald G.A.Shuey		1f 1f	2,650 1,920
11	Sweetpotato vinegar.	.G.A.Sheuy	# \$ \$ \$ \$ \$ \$	11	810:
Texas	Adequacy of the diet of Texas school children. 10/20/27	J.Whitacre	6 6 6 1 1 1 0 0	11	3,761 4100
lt.	The influence of Texas sunlight on the durability and color of cotton fabrics. 1/21/28	M.Grimes		lt .	5,207 5100
11	Growth in height and weight of Texas school children. 6/4/28	J.Whitacre & E.Terrill		tt	7,785 Sfor
	A study of factors promoting positive health in rural school children. 9/9/31	A.P.Brown & E.Hayball		II -	3,930
f1	1/The physical curd character of milk and its relationship to the digestibility and food value of milk for infants.	R.L.Hill		. 11	850

^{1/} Department of Human Nutrition.

State	Title of project and date of approval	Project leaders	Cooperation	Financia.	l support
				Source	Amount
Utah	1/Physical curd character	R.L.Hill		Purnell	400
II	of evaporated milk. 4/4/30 1/Effect of physical curd character of milk on the quality, yield, and physical	R.L.Hill		11	1,250
11	texture of cheese. Types of greens in pot plants in Utah homes. (Begun in spring of 1930).	A.P.Brown		State	100
Vt.	The standard of living of Vermont farm families.	M. Muse	N.C.P.4,IV	Purnell	830
11	8/9/29 The extent of the cash contribution made by the farm	M. Muse & L.Johnson	N.C.P.4,IV	II .	1,975
	home maker to the income. 5/15/30		1		c 2 0 4
11	The amount of time spent and the number of steps taken in kitchen work in relation to the kind and ar-	M. Muse & L. Johnson		11	2,550
	rangement of equipment used. 5/15/30		6 1 6 6	2 4 4 6	
п	The relative economy of household production and of the purchase of white bread. 8/8/31	M. Muse		11	2,500
Va.	The cooking quality and palatability of soft pork. 6/4/29	I.M.Bailey	N.C.P. 6 Animal Husbandry	6 0 1 1 1 1 1	1,800
ti .	Rural family living in early potato-growing farms in eastern Virginia. 12/24/29	I.M.Bailey	N.C.P.4,IV	11	1,100
11	Rural family living in Grayson County, Virginia. 6/1/31	I.M.Bailey	N.C.P.4, IV Bur. Home Econ.	11	2,100
11	2/Home laundering investi- gations. 7/22/30	P.B.Potter	DCOIL *	11	2,400

Appeartment of Human Nutrition.

Appeartment of Agricultural Engineering.

State	Title of project and date of approval	Project leaders	Cooperation	Financial	support
				Source	Amount
Va.	<pre>l/An investigation of the reliability of oven regu- lators. 7/22/30</pre>	P.B.Potter		Purnell	600
Wash.	Standards for cooking vege- tables in the electric oven. 10/24/28(Completed)	V.W.Swartz	N.C.P.4,III Agr. Eng.	11	1,680
- 11	Efficiency of home laundry plant. 10/24/28 (Completed)	E.H.Roberts	N.C.P.4,III		
11	Human energy cost of various household tasks.	V.W.Swartz		Purnell	1,570
n	The vitamin C content of Winesap apples as influ- enced by certain conditions	M.T.Potter	N.C.P. 3 Horticulture Chemistry	11	400
IT	of fertilization. 10/16/30 Bactericidal effectiveness of home laundering methods for rayon and sild. 4/24/31	E. Roberts		11	1,450
11	The thermal efficiency of utensils when used with the	F.Harrison, E.H.Roberts		3 - H 3 - 1	1,900
	electric range. 11/2/31	& H.Garver	Agr.Eng.	Farm Electri- city	?
IT	Vitamin A content of yellow tissued and white	M.T.Potter		State	?
II .	tissued apples. Vitamin A content of dif- ferent varieties of sweet and sour cherries.	M.T.Potter		II	?
W. Va.	A study of the relation of lipoids, particularly choles terol, to the incidence of respiratory and middle-ear infections occurring on vitamin A-deficient diets. 1/28/29	H.C.Cameron	Agr.Chem.	Purnell	5,330

^{1/}Department of Agricultural Engineering.

State	Title of project and date of approval	Project leaders	Cooperation	Financial	support
				Source	Amount
Wis.	The metabolism of protein, particularly as influenced by pregnancy and lactation. 11/27/29	H.Parsons & E.Kelly		Purnell State	3,565 2,100
n	A study of cycles of family development and experiences in relation to standards of living and ability to provide. 8/4/31	E.L.Kirkpatrio	1	Purnell State	1,250 500
11	Variations in the "Acid Residue" of different vari- eties of prunes and plums.	D. Turner	<i>h</i>	11	?
11	The vitamin A content of white and yellow corn.	H.Parsons		11	?
Wyo.	Baking qualities and me- thods of baking Wyoming flour. 1/25/25	E.J.McKittrick & E.J.Thiessen		Purnell	657
11	A study of the time required for cooking winter vegetables at high altitudes. 1/6/30	E.J.McKittrick & E.J.Thiessen	1	11	557
11		E.J.McKittrick & E.J.Thiessen	t I	" State	1,705
11	The effect of storage upon The vitamin C content of Wyoming dry land and irrigated potatoes (Bliss Triumph). 3/25/30	E.J.McKittrick & E.J.Thiessen		Purnell State	1,705

